



Europäisches
Patentamt

European
Patent Office

10 / 511388
PCT/EP 03 / 02750
Rec'd PCT/PTO 15 OCT 2004

Office européen
des brevets

REC'D 14 MAY 2003

WIPO PCT

#2

Bescheinigung

Certificate

Attestation

Die angehefteten Unterlagen stimmen mit der ursprünglich eingereichten Fassung der auf dem nächsten Blatt bezeichneten europäischen Patentanmeldung überein.

The attached documents are exact copies of the European patent application described on the following page, as originally filed.

Les documents fixés à cette attestation sont conformes à la version initialement déposée de la demande de brevet européen spécifiée à la page suivante.

Patentanmeldung Nr. Patent application No. Demande de brevet n°

02252704.8

**PRIORITY
DOCUMENT**
SUBMITTED OR TRANSMITTED IN
COMPLIANCE WITH RULE 17.1(a) OR (b)

Der Präsident des Europäischen Patentamts;
Im Auftrag

For the President of the European Patent Office

Le Président de l'Office européen des brevets
p.o.

R C van Dijk

Anmeldung Nr:
Application no.: 02252704.8
Demande no:

Anmelde tag:
Date of filing: 17.04.02
Date de dépôt:

Anmelder/Applicant(s)/Demandeur(s):

UNILEVER PLC
Unilever House,
Blackfriars
London EC4P 4BQ
GRANDE BRETAGNE

Bezeichnung der Erfindung/Title of the invention/Titre de l'invention:
(Falls die Bezeichnung der Erfindung nicht angegeben ist, siehe Beschreibung.
If no title is shown please refer to the description.
Si aucun titre n'est indiqué se referer à la description.)

Spoonable water-continuous acidified food product

In Anspruch genommene Priorität(en) / Priority(ies) claimed /Priorité(s)
revendiquée(s)
Staat/Tag/Aktenzeichen/State/Date/File no./Pays/Date/Numéro de dépôt:

Internationale Patentklassifikation/International Patent Classification/
Classification internationale des brevets:

A23C/

Am Anmelde tag benannte Vertragstaaten/Contracting states designated at date of
filing/Etats contractants désignées lors du dépôt:

AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE TR

Spoonable water-continuous acidified food product

Field of the invention

5 The invention relates to a spoonable acidified food product suitable for use as an acid cream alternative which cream comprises a fat phase consisting at least partly of vegetable oil or marine oil, said cream further comprising biopolymer, protein and optionally further ingredients.

10

Background to the invention

Spoonable soured low-fat vegetable fat-based cream alternatives have been described in EP-A-540087 and US-5,372,825 which 15 disclose creamy, cultured vegetable fat-based cream alternatives comprising 5-15% fat, up to 3.5% milk protein, the cream alternative having a pH value between 4.0 and 4.8, and the cream alternative having a spoonable texture and good taste.

20

The products according to EP-A-540087 comprise a thickener system to achieve the desired yield stress. Suitable thickeners are selected from the group consisting of locust bean gum, guar gum, alginate, carrageenan, microcrystalline cellulose and 25 starches. The products are prepared in a process wherein a premix is made of fat, protein components, thickener and water or skimmed milk at 40 to 100 °C, which mix is cooled, homogenised, cooled further, cultured to pH 4-4.6 and stored at less than 15 °C.

30

The resulting products were found to have the desired spoonable rheology. However they are still susceptible to syneresis, which is separation of a small volume of water, upon storage at

a temperature between 0 and 15 °C. Such syneresis reduces the attractiveness of the products for a consumer and is therefore less desired.

5 It is therefore an object of the current invention to provide a spoonable soured low-fat vegetable fat-based cream alternative which is stable upon storage.

Summary of the invention

10

It has surprisingly been found that a cream with low biopolymer phase volume which is preferably obtained by specific process measures fulfils this objective.

15 Therefore the invention relates to a process for the preparation of a spoonable, soured non dairy cream comprising from 5 to 35 wt% fat, from 0.05 to 15 wt% protein, 0.01 to 3 wt% biopolymer, said cream product having a pH value between 4.0 and 5.8 said process comprising the steps of

20 (a) preparation of an aqueous premix comprising at least protein and preferably fat

(b) heating the mixture obtained in step (a)

(c) acidification to a pH from 4.0 to 5.8

(d) mixing in of a biopolymer

25 (e) heating the mixture obtained in step (d)

(e) cooling to a temperature below 20 °C.

In a further aspect the invention relates to a product
30 obtainable by this process.

In another aspect the invention relates to a spoonable soured non dairy cream comprising a dispersed oil phase and a continuous aqueous phase said cream comprising from 5 to 35 wt% fat, said fat being either a vegetable oil or marine oil or a combination thereof; from 0.05 to 15 wt% protein in the form of a protein phase, 0.01 to 3 wt% biopolymer, said cream having a pH value between 4.0 and 5.8, wherein the cream comprises a phase separated water phase comprising a biopolymer phase and a protein phase, wherein the phase volume of the biopolymer phase 10 is from 10 to 40 vol% on total product volume.

Detailed description of the invention

15 The invention relates to spoonable creams. Spoonable creams display at 5 °C the following characteristics:

- (a) a yield value of more than 50 Pa extrapolated from shear rates between 100 and 300 s⁻¹ (Bingham)
- (b) a Bingham viscosity of less than 500 mPa.s between shear 20 rates of 100 and 300 s⁻¹.

Yield stress and Bingham viscosities are determined utilising the Carrimed Rheometer. Measurements are performed at 5 °C using 4° cone and plate geometry. The shear stress was increased from zero at a rate of 60 Pa/min and shear rates were 25 measured until values in excess of 600 s⁻¹ were achieved. The measurement was then terminated. A graph of shear stress vs. shear rate was plotted and a straight line fitted to the curve between the shear rates of 100 to 300 s⁻¹. The slope of this line is the Bingham viscosity. The yield stress is determined 30 by extrapolation of this line back to zero shear rate.

Non dairy creams are emulsions of a water continuous phase and a dispersed fat phase which is essentially based on vegetable fat.

5 In the description and claims where weight% is used this is weight% on total product weight unless otherwise is indicated.

In the description and claims the terms "oil" and "fat" are used interchangeably.

10

Volume fractions are defined on total product volume unless otherwise is indicated.

15 Syneresis is defined as separation of (part of) the aqueous phase from a cream, in the form of "loose" water. The amount of syneresis is defined as the amount of water (wt% on total cream weight) that can be decanted after storage. The test to determine syneresis levels is described in the examples.

Preferred products according to the invention show a syneresis 20 of less than 10 wt%, more preferred less than 5 wt%, even more preferred less than 1 wt%.

The spoonable creams according to the invention comprise from 5 to 35 wt% fat, from 0.05 to 15 wt% protein and from 0.01 to 3 25 wt% of a biopolymer.

In the context of the invention protein phase is defined as the phase separated protein rich part of the water phase. In the context of the invention the products may comprise more than 30 one protein enriched phase which can be separated due to physical barrier or may differ in type of protein. In the below the combination of protein phases is referred to as "the" protein phase.

In the context of the invention the biopolymer phase is defined as the protein depleted part of the phase separated water phase. Depending on the composition of the water phase more than one biopolymer phase may form. For the purpose of the invention the combination of biopolymer phases is referred to as "the" biopolymer phase. In the context of the invention, the terms biopolymer and thickener are used interchangeably.

10 The invention relates to water continuous cream alternatives containing a dispersed oil phase.

Consistency of these products is defined in terms of the yield value and Bingham viscosity as described above.

15 It was surprisingly found that the moment at which a biopolymer is added in the process during preparation of a cream, determines the level of syneresis and storage stability of the cream to a large extent. Therefore in the process of the invention, the biopolymer is added after network formation of 20 the protein due to acidification of the product (step d).

Without wishing to be bound by any theory applicants believe that the above described order of addition will lead to creams wherein the biopolymer occupies the volume of water which could 25 in products prepared according to another process such as that described in EP-A-540087, be the water that separates off in case of syneresis. It is believed that the biopolymer is able to bind this water such that syneresis is reduced. The underlying reason for this is believed to be found in the 30 presence of a separate protein phase and a separate biopolymer phase in the products according to the invention.

It is well known that some aqueous compositions comprising both proteins and other biopolymers such as polysaccharides may form an inhomogeneous mixture. Gelation/network formation of the protein phase, e.g. by acidification, followed by mixing in of 5 a biopolymer phase, results in inhomogeneous phase. For the present invention we will refer to such an inhomogeneously mixed system as a phase separated system.

The mixing in of the biopolymer in step (d) is preferably at a 10 temperature above the gelation temperature of the polymer.

The products according to the invention comprise a phase separated water phase comprising a biopolymer phase and a protein phase. Without wishing to be bound by any theory it is 15 believed that the protein is present in the form of an acidified protein network containing protein coated fat droplets which are the dispersed phase. The biopolymer phase is separately present and preferably forms the remainder of the aqueous phase.

20

In a preferred embodiment, the biopolymer is selected from the group comprising carrageenan, gellan, alginate, tara gum, guar gum, locust bean gum, methylcellulose, pectin, xanthan gum or a combination thereof.

25

In the context of the invention, ungelatinised, crosslinked starch is not included in the definition of biopolymer. These compounds can be added at any stage of the process. Without wishing to be bound by any theory it is believed that these 30 compounds are generally in the form of small particulate material which is not part of a specific phase but is distributed over the entire aqueous phase.

Furthermore proteins (other than impurities contained in the biopolymer sources) are not included in the definition of biopolymer.

5

To obtain a cream with the desired dispersed fat phase properties such as particle size, it is preferred that one or more homogenisation steps are included in the process.

In a preferred process after step (a) or (b) the obtained 10 mixture is homogenised at a pressure of between 100 and 400 bar, preferably at a temperature above the melting point of the fat.

A further preferred process includes homogenisation of the 15 mixture of step (e), preferably at a pressure of between 100 and 400 bar, and preferably at a temperature above the melting point of the fat is carried out before step (f).

Most preferably both homogenisation steps are included in the 20 process.

Although the addition of the biopolymer(s) has been assigned to step (d) in the process above, biopolymer addition as described in step (d) could also take place after step (e) or (f).

25

Heating as in step (b) and (e) may take place in order to ensure pasteurisation or sterilisation of the product, or to achieve protein denaturation. The heating conditions need not be the same in step (b) and (e). The heating steps (b) and (e) 30 can be combined into one heat treatment which is either carried out before or after acidification. More complicated temperature profiles involving more heating and cooling steps throughout the process are possible as well.

Preferably in both cases heating is carried out to a temperature above 60 °C, preferably from 70 to 100 °C.

Acidification may take place by microbiological or chemical acidification or a combination of both. In case the products are acidified microbiologically it is preferred that the cultures are made inactive after the acidification. Furthermore in case of microbiological acidification it is preferred that after step (c) the composition is set to a temperature of from 5 to 50 °C.

After step (e) the products may be filled in containers either before or after including a cooling step (f) e.g. to a temperature of from 5 to 10 °C.

15

In the process, heating as indicated in step (b) and (e) and the above described homogenization can be carried out in any order. It is preferred to homogenize at a temperature above 60°C.

20 The homogenisation described above can be combined into one homogenisation step which is either carried out before or after acidification. The separation in two homogenisation steps is preferred.

25 The creams produced by the process according to the invention are storage stable in that they show reduced syneresis compared to products obtained by a prior art process such as that disclosed in EP-A-540087 wherein biopolymer is added in step (a). These products show syneresis.

30

Therefore in a further aspect the invention relates to a spoonable soured non dairy cream obtainable by the process according to the invention.

5 In another embodiment the invention regards a spoonable soured non dairy cream comprising a dispersed oil phase and a continuous aqueous phase said cream comprising from 5 to 35 wt% fat, said fat being either a vegetable oil or marine oil or a combination thereof; from 0.05 to 15 wt% protein in the form of 10 a protein phase, 0.01 to 3 wt% biopolymer, said cream having a pH value between 4.0 and 5.8, wherein the cream comprises a phase separated water phase comprising a biopolymer phase and a protein phase, wherein the phase volume of the biopolymer phase is from 10 to 40 vol% on total product volume.

15

In the products according to the invention the biopolymer is present in the form of a biopolymer phase. Preferably the volume fraction of the biopolymer phase is from 10 to 30 vol%, more preferred from 10 to 25 vol%.

20

The concentration of biopolymer in the non dairy cream according to the invention is from 0.01 to 3 wt%, preferably from 0.1 to 1.5 wt%. It will be appreciated that each individual biopolymer will have its own optimal concentration 25 which may depend on other characteristics of the food product such as the protein source, pH and salt content.

30 Preferably the composition of the biopolymer phase is such that the viscosity of the biopolymer phase is from 10 to 20 mPa.s at a shear rate of 100 s⁻¹ determined at 40 °C. It was found that an increased viscosity of the biopolymer phase generally was linked to an increased ability to reduce syneresis.

The protein is preferably selected from the group of comprising milk protein, soy protein, pea protein or combinations thereof. The use of milk protein as at least part of the protein is highly preferred because of the positive 5 effect of milk protein on the taste and flavour of the final product.

Suitable sources of milk protein are for example selected from the group comprising milk, skimmed milk powder, butter milk 10 powder, butter serum powder, whey powder, whey protein concentrate, whey protein isolate, caseinate or a combination thereof. The most preferred protein is protein originating from butter milk because of its superb taste and flavour contribution.

15

The amount of protein is from 0.05 to 15 wt%, preferably from 2 to 10 wt%, more preferred from 2 to 6 wt%. In general the lowest possible protein concentration is most advantageous because of cost reasons.

20

The products according to the invention comprise from 5 to 35 wt% fat. Preferred products comprise 15 to 35 wt%, more preferred from 18 to 25 wt% fat.

25 The fat is either a vegetable oil or marine oil or a combination thereof. The fat is essentially free of dairy fat which implies that the level of dairy fat on total fat is preferably below 10 wt%, more preferred below 5 wt%, even more preferred below 1 wt%. This regards added dairy fat and does 30 not include dairy fat derived from the other ingredients such as dairy fat included in milk powders.

The fat is preferably selected from the group comprising coconut oil, palm oil, olive oil, palm kernel oil, soybean oil, rapeseed oil, sunflower oil, safflower oil, or fully or partially hardened fractions thereof.

5

Optionally the fat is an interesterified fat blend. In a further preferred embodiment, the total amount of saturated fatty acid components in the fat is less than 45 wt%, based on the total amount of fatty acid components, and further 10 preferred less than about 30 wt%.

Optionally the products according to the invention comprise emulsifier. For the purpose of the invention the term emulsifier does not encompass protein. However very high amount 15 of emulsifier are preferably avoided as this could lead to a change in texture in terms of the contribution of the fat droplets to consistency of the product, especially over the protein phase and the biopolymer phase. Preferably the amount of emulsifier is below 1 wt%, more preferred below 0.5 wt%. 20 Suitable emulsifiers are for example monoglycerides (saturated or unsaturated), diglycerides, phospholipids such as lecithin.

Optionally, usual additives for emulsions such as salt, herbs, spices, flavours, colouring matter, preservatives, sweetener 25 and the like may be added.

Normally, for use as a cream alternative at least some salt will be present. The amount of salt may vary depending on the consumer preference in a specific country, but amounts between 30 0.01 and 1.5 wt% are generally recommended. The preferred salt is sodium chloride.

The products have a pH of about 4.0 to 5.8, preferably between 4.2 and 5.2, and most preferred between 4.2 and 4.6.

Acidification of the starting ingredients to this pH can be obtained by any suitable method such as microbial acidification 5 or chemical acidification for example using lactic acid, glucono deltalactone or another acidifying agent. The pH can be further adjusted by the use of a base such as sodium hydroxide.

For obtaining further improved mouthfeel, in one embodiment of 10 this invention preferably some gelatin will be present. The product preferably comprises at least 0.5 wt% gelatin (based on total weight of the product), and further preferred at least 0.6 wt%.

15 The invention is illustrated in the following non-limiting examples.

Examples

20

General

Method to determine syneresis

25 A sample of 200 g in tub was taken. Half of the product was taken out with a spoon. The product is put to a temperature of 25 °C for 4 hours and then for 20 hours at 5 °C. The water is removed and by weighing the sample both before and after water removal, the amount of syneresis is determined.

30

Determination of phase separation

The product was poured in tubes that were centrifuged at 50°C for 2 h at a speed of 1100 rpm using a Gerber centrifuge. Phase 5 volumes for upper biopolymer-rich and lower protein-rich phase were quantified for each tube

Products were prepared according to table 1

10

Table 1 : Compositions

Composition	Quantity (g/100g)
Fat	20.0
Skim milk powder	10.0
Guar gum	0.1
Pectin	0.15
Lactic acid (LA 88% pure)	0.58
Demineralised water	Up to 100%

The fat type was sunflower oil.

15

Process

Water phase and fat phase ingredients except for guar gum and acids were mixed at about 60 °C. After mixing the composition 20 was pasteurized at 85°C for 10 minutes, and cooled down to 44°C, after which homogenisation at 200 bar took place. To the homogenized composition acid was added, until a pH of about 4.8 was reached. Subsequently guar gum was added, followed by

14

heating the mixture to 85 °C. The obtained product was homogenised at 300 bar, and subsequently heated to a temperature of 75°C for filling small containers. The product was cooled down to below 10°C and stored at chill temperature.

5

Result

The phase volume of the biopolymer phase was about 15 %.

F 7647 (IV)

15

Claims

1. Process for the preparation of a spoonable, soured non dairy cream comprising from 5 to 35 wt% fat, from 0.05 to 15 wt% protein, 0.01 to 3 wt% biopolymer, said cream product having a pH value between 4.0 and 5.8 said process comprising the steps of
 - (a) preparation of an aqueous premix comprising at least protein and preferably fat
 - (b) heating the mixture obtained in step (a)
 - (c) acidification to a pH from 4.0 to 5.8
 - (d) mixing in of a biopolymer
 - (e) heating the mixture obtained in step (d) to a temperature below 20 °C.

0034127 17-Apr-02

17-04-2002 09:40

ADMIN. PAT. DEF.

31 104606290 P.23/26

0034127 17-Apr-02 09:2

17-04-2002 09:40

ADMIN. PAT. DEF.

31 104606290 P.24/2

5. Non dairy cream obtainable by the process according to any of claims 1-4.
6. Spoonable soured non dairy cream comprising a dispersed oil phase and a continuous aqueous phase said cream comprising from 5 to 35 wt% fat, said fat being either a vegetable oil or marine oil or a combination thereof; from 0.05 to 15 wt% protein in the form of a protein phase, 0.01 to 3 wt% biopolymer, said cream having a pH value between 4.0 and 5.8, wherein the cream comprises a phase separated water phase comprising a biopolymer phase and a protein phase, wherein the phase volume of the biopolymer phase is from 10 to 40 vol% on total product volume.
7. Spoonable soured non dairy cream according to claim 6 wherein the phase volume of the biopolymer phase is from 10 to 30 vol%, preferably from 10 to 25 vol% on total product volume.
8. Spoonable non dairy cream according to any of claims 6-7 wherein the viscosity of the biopolymer phase is from 10 to 20 mPa.s at a shear rate of 100 s^{-1} determined at 40°C .

Abstract

A process is provided for preparing a spoonable non dairy cream showing reduced syneresis upon storage.